

TAGLIATELLE WITH MARCHIGIANA SAUCE



Chef: Leonardo Pellacani

Method

Serve 6

In a pot of boiling salted water cook the tagliatelle until al dente. In the meantime, crush the two garlic cloves and sauté them in a saucepan with a little oil and a sprig of thyme. Remove the garlic and thyme and brown the sausage over low heat, deglaze with the white wine. Add the mushrooms, the Diced Tomato Pulp, then reduce the sauce. Season with salt & pepper. Drain the tagliatelle, toss them together with the sauce and complete with a sprinkle of grated pecorino cheese. Serve hot.

Gluten Free Method

Use Pasta and sausage with written Gluten Free.

Menù Ingredients

200 g. Polpavera taglio grosso - Polpavera diced tomato pulp - UT3

400 g. Funghi Porcini "Al Funghetto" - "Al Funghetto" Porcini Mushrooms - GO1X

q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

420 g. Tagliatelle Pasta

400 g. Italian Sausages

50 ml. White wine

2 Garlic Cloves

q.s. Pecorino Cheese, Grated

q.s. Fresh Thyme

q.s. Salt and Pepper